

## Sample A la Carte Menu

### First course

Burrata with artichoke, chard & olive tapenade 12

Seared scallops with butternut squash & n'duja 16

Fresh hand-picked crab with apple & cucumber 15

Marinated salmon with avocado 16

Beef carpaccio with rocket & parmesan 16

Selection of cured meats 14

Parma ham with figs 14

Vitello tonnato 15

### Salads

*Also available as a side dish*

Green leaf salad  
9 / 12

Tomato & mozzarella  
10 / 13

Rocket & parmesan  
10 / 13

Goats cheese with  
roasted peppers 11 / 14

Tomato & onion  
9 / 12

Avocado & baby spinach  
with pancetta 11 / 14

### Pasta, risotto & soup

*All long pasta dishes can be made with gluten free spaghetti / tagliatelle 3 supplement*

Cauliflower & capers soup 10

Borlotti bean soup with chilli oil 12

Spaghettini with tomato & basil 8 / 14

Spinach & ricotta tortelli with butter & sage 14 / 20

Pappardelle with ox cheeks & veal sweetbreads 16 / 22

Chestnut tagliatelle with mixed mushrooms 16 / 22

Linguine with lobster, garlic, chilli & tomato 26 / 32

Four cheese ravioli with black truffle 16 / 22

Strozzapreti with shredded duck ragout 16 / 22

Classic lasagna 18

Risotto with crab & lemon 18 / 24

*Please note the risottos take 20 minutes to prepare*

Risotto with black truffle & Castelmagno cheese 18 / 24

*Please note the risottos take 20 minutes to prepare*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner  
or 120 guests for a drinks reception  
Please ask reception for more information*

## Main course

- Pan fried cod with artichokes, saffron & mussels 28  
Pan fried seabream with fennel, cherry tomato & capers 26  
Roasted monkfish with celeriac purée & baby vegetables 30  
Grilled rump of lamb with olive oil mash, borlotti beans & salsa verde 26  
Roasted grouse girolles, pancetta & game chips 34  
Pan fried venison saddle with peas, morels & Roman gnocchi 30

## Sharing for two (*priced per person*)

- Mixed grill fish 32  
T bone 28
- Mixed grill meat 28  
Seafood risotto 24

## From the grill

- Organic salmon 22  
Tuna 24  
Seabass 28  
Swordfish 24
- Organic chicken paillard 18  
Beef fillet 29  
Beef rib eye 26  
Lamb cutlets 26

## Vegetables & potatoes

*Sautéed with olive oil, garlic, chilli, butter or simply steamed*

- Spinach 5  
Green beans 5  
Broccoli 5
- Mixed mushrooms 7  
Pea & pancetta 6  
Fried courgettes 6
- Roast potatoes 5  
New potatoes 5  
Mashed potato 4.75

## Desserts

- Classic tiramisu 8.5  
Sicilian cannolo with pistachio ice cream 8.5  
Cherry ice-cream sundae with a pistachio tuille 8.5  
Ricotta & pear cheesecake with chocolate ice-cream 8.5  
Amalfi lemon tart with raspberry sorbet 8.5  
Selection of Italian cheese 12  
Homemade ice creams & sorbet 6  
Affogato 6  
*Vanilla ice cream topped with espresso coffee*  
Petit fours 10

*A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum Wage before counting any tips or service charges you choose to pay*